



# À LA CARTE MENU

## APPETIZERS

### SOMETHING LIKE A CAPRESÉ

*Bocconcini, olive oil, whey, balsamic, basil,  
heirloom tomato | \$18*

### HEROES IN A HALF SHELL

*Half shell oysters, pomegranate sphere, soy, mint oil,  
pomegranate dressing, fennel | \$22*

### EGG & SOLDIERS

*Duck liver mousse, plantain, miso | \$18*

### CANNED TUNA FISH

*White tuna, coconut, ginger, cilantro, chili,  
scallion, lime | \$28*

## ENTREES

### BEETROOT VARIETIES (V)

*Beetroot pudding, purée, pickle, torched orange and  
watercress, chive oil emulsion | \$28*

### SWEET & SOUR PINE BBQ TURBOT

*Pine skewered, pepper jam glazed turbot, wet polenta,  
grapefruit, watercress | \$39*

### MALLARD

*Cured duck breast, rendang black rice, roasted hazelnut,  
compressed pear, charred feta, mint gel | \$42*

### WAGYU TENDERLOIN

*Potato, brie & truffle mille-feuille, wagyu emulsion,  
beet-greens, red onion & hibiscus | \$48*

## PÂTISSERIE

### GOAT CHEESE SEMI FREDO

*Semi frozen goat cheese mousse, seasonal fruit,  
rose syrup | \$15*

### SEA BUCKTHORN

*Sea buckthorn sorbet, vanilla macerated strawberries,  
chickpea meringue, caramelized white chocolate | \$12*

### COCOA 75

*Smoked chocolate textures, volcanic salt | \$16*

### PÂTISSERIE DE JOUR

*Pastry Chef's creation of the day | \$15*

## COCKTAILS

### VIOLET VIBRANCE

*Amorette Signature Cocktail | Hangar One Rosé Vodka,  
Violette Liqueur, Pressed Lemon Juice | \$14*

### BLACK SMOKED MANHATTAN

*Jim Beam Black Extra-aged Bourbon Whiskey,  
Pedro Ximénez Sherry, Dry Vermouth, Angostura Bitters,  
Mezcal Mist | \$15*

### SOJOURN IN MEXIO

*Blanco Tequila, Mezcal, Sea Buckthorn Berry Juice,  
Pressed Lime Juice | \$13*

### THE MINTED BRAMBLE

*Boodles London Dry Gin, Crème de Mûre,  
Mint Lemon Peel Granita | \$13*

### LAVENDER LYCHEE DAIQUIRI

*Brugal Extra Dry Rum, Lychee, Pressed Lime Juice,  
Lavender | \$14*

### ITALIAN SPRITZ

*Vermouth Bianco, Prosecco, Watermelon | \$12*

## DRAFT BEER

### BLOOD ORANGE IPA

*21st. Amendment Brewery, CA | 7% ABV | \$6*

### BOHEMIAN PILSNER

*Wacker Brewery, Lancaster, PA | 4.4% ABV | \$5.5*

### ROTATING TAP

*Troeg's Brewery, Hershey, PA | \$8.5*

### LAGER

*Brooklyn Brewery, Brooklyn, NY | 5.2% ABV | \$6.5*

### GRAND RESERVE DARK

*Chimay Brewery, Belgium ABV | 9% ABV | \$10*

### NAMASTE

*Belgian-style White Ale  
Dogfish Head Brewery, DE | 4.8% ABV | \$6.5*

### IPA

*Stone Brewing, Escondido, CA | 6.3% ABV | \$6.5*

### ROTATING TAP

*\$Mkp*

executive chef  
**Rikku Ó'Donnchú**

executive pastry chef  
**Logan Mansell**

chef de cuisine  
**Drew Brosten**

sommelier  
**Thierry Lesparre**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.